SAN MARTIN

Akuna Bay

SAN MARTIN IS A PREMIUM DESTINATION WEDDING VENUE
NESTLED IN PRISTINE NATIONAL PARK SURROUNDS

*We want your memorable day to be filled with elegance and style. We extend the warmest
of welcomes to your guests, and offer total peace of mind for you and your other half.*

AKUNA BAY • SAN MARTIN • DESTINATION VENUE

$130PP
BEGINNINGS

A glass of sparkling for the couple on arrival

Alternate entrée, main and dessert

Four hour Classic Beverage Package

Wedding cake served on platters to each table

White skirted cake and gift table

Venue lectern and roving microphone

Parquetry dance floor

First anniversary lunch for two at Shed

$160PP
DREAMS

Pre-wedding menu tasting
for two guests Shed (entrée and mains only)

Five hour Classic Beverage Package

A glass of sparkling
for Bridal party on arrival

Pre-dinner canapé package

Alternate entrée, main and dessert

Tea and coffee selection

Individually served wedding cake

White-pressed linen table cloth
with matching napkins

Raised staging and bridal table setting
with white linen skirting

Parquetry dance floor

Venue lectern and roving microphone

First anniversary lunch for two at Shed

$195PP
ROYAL

Pre-wedding menu tasting
for two guests in Shed (entrée and mains only)

Five hour Premium Beverage Package

A glass of champagne for the
bridal party on arrival

Pre-dinner Canapés Package

Antipasti Platter pre set on tables

Alternate entrée, main and dessert

Tea and coffee selection and petit four

Wedding cake served on platters

White-pressed linen table cloth with
matching napkins

Raised staging and bridal table setting
with white linen skirting

Parquetry dance floor

Microphone, lectern, screen and projector

First anniversary lunch for two at Shed

Free transport to Akuna Bay
and return – up too 110 guests

Food and Beverage

MENU

BEGINNINGS

Alternate entrée, main and dessert

CHOOSE 2 OF EACH

DREAMS

2 savoury canapés

Alternate entrée, main and dessert

CHOOSE 2 OF EACH

ROYAL

4 savoury canapés

Antipasti to share

Alternate entrée, main and dessert

CHOOSE 2 OF EACH

Please advise us of any dietary requirements your guests have so that we can cater to your needs.
Please note that food selections are subject to change. Food may contains trace of nuts.

DF *dairy free*   **GF** *gluten free*   **V** *vegetarian*   **VG** *vegan*

CANAPÉS

Raw salmon lettuce cup, ginger, soy, chilli **GF** | **DF**

Sydney rock oyster, salmon caviar **GF** | **DF**

Iberico ham crouton, goats curd, pickled onion

Caramelised onion and goat cheese tartlets **V**

Grilled focaccia, heirloom tomatoes, mozzarella **V**

Tofu and shitake rice paper rolls, mint, coriander, peanut dip **VG** | **GF**

Avruga caviar and soured cream tartlets

Teriyaki beef sushi, sesame seed sauce

EXTRAS

Canapes savoury	**$6**PP	*Sides*	**$5**PP
Seafood platter (to share on table)	**$39**PP	*Kids meals*	**$35**PP
Antipasti	**$15**PP	*Crew meals*	**$35**PP
White Dessert Buffet	**$12**PP		

ENTREÉS

BBQ garlic baby octopus, shaved fennel,
orange, watercress, pickled radish **GF** | **DF**

Calamari fritti lolligo squid, zucchini,
garlic, mint, tartare sauce, lemon

Tuna ceviche tostada, cucumber, avocado,
radish, chilli, pomegranate, citrus dressing **GF** | **DF**

Homemade chicken liver terrine,
pickled grapes, apple condiment, brioche

Kale, avocado, roasted pumpkin salad, mint, coriander,
chilli, pomegranate, almond, pepitas, rocket **VG** | **DF**

Goat cheese zucchini flowers, tomato
passata, zucchini, squash, mint **V**

Heirloom tomato salad, buffalo mozzarella,
lime compressed watermelon, fig, baby basil **V** | **GF**

MAINS

Darling downs beef striploin,
roast beetroot, horseradish cream **GF**

Roast chicken breast, truffle jus,
mousseline potato, cavolo nero, mushrooms **GF**

Crispy skin pork belly, polenta, orange
gremolata, pea and zucchini salad **GF**

Pressed Moroccan lamb shoulder, buttered parsley
new potatoes, sugar snap peas, jus **GF**

Duck leg confit, potato gratin, asparagus **GF**

Truffle ricotta tortellini, squash,
green beans and asparagus salad **V**

Pan seared salmon, potato and
parmesan gnocchi, Chinese spinach

Herb coated barramundi,
creamed saffron potato, fennel, crab bisque

Lentil and mushroom balls, tomato passata,
spinach and parmigiano reggiano **V**

$5PP

SIDES

Chilli olive oil broccolini, roasted sesame **VG** | **GF**

Green mixed herb salad, dijon dressing **VG** | **GF**

Seasonal vegetables, herb butter **V** | **GF**

Rosemary and paprika roasted kipfler potatoes **V** | **GF**

DESSERT

Vanilla choux pastry, vanilla ice cream, caramelized almond, chocolate sauce

Lemon tart, toasted meringue, lemon and lime sorbet, shortbread

Strawberry and rhubarb pavlova, meringue, lime chantilly, passion fruit puree **GF**

Dark chocolate mousse, yuzu, chocolate sablé, raspberry sorbet

Vanilla crème brulée, cherry compote, vanilla and chocolate **GF**

Chocolate mud cake, salted caramel, vanilla and brownie ice cream

New York cheesecake, strawberry, blueberry sorbet

Apple tarte tatin, caramel, vanilla bean mascarpone

$12 PP

WHITE DESSERT BUFFET

Vanilla macaron

White chocolate lamington

Blueberry panna-cotta **GF**

Lemon tart, toasted meringue

Marshmallow **GF**

Vanilla cup cake

White chocolate strawberries **GF**

Vanilla and berry trifle

CLASSIC BEVERAGE PACKAGE

SPARKLING
Growers Gate Brut SA

WINES
Growers Gate Sauvignon Blanc SA
Growers Gate Pinot Noir SA

BEER
Byron Bay
Peroni
Heineken 0%

WATER
Purezza Sparkling Water
Purezza Still Water

OTHER
Selection of soft drinks and juices

PREMIUM BEVERAGE PACKAGE

SPARKLING
Johnny Q Sparkling Brut SA

WINES
Johnny Q Sauvignon Blanc SA
Johnny Q Shiraz SA

BEER
Byron Bay
Kosciuszko Pale Ale
D'Albora Mid strength
Heineken 0%

WATER
Purezza Sparkling Water
Purezza Still Water

OTHER
Selection of soft drinks and juices

Please note: beverage selections may be subject to change

BEVERAGE PACKAGE EXTRAS

1 Cocktail on arrival	**$15**pp	*1 Hour Magnum of Champagne*	**$8**pp
1 Hour Cocktail (choose 2)	**$24**pp	*3 Hour Spirits (choose 2)*	**$8**pp
2 Hour Cocktail (choose 2)	**$39**pp	*Cocktail beverage menu available upon request.*	